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GAGE ON PRESSURE CANNER
MUST BE EXACTLY RIGHT

A steam-pressure canner with a gage that registers accurately is one piece of equipment needed by every home canner of peas, beans, and other non-acid vegetables. Canning specialists of the _____, (Institution), recommend the steam-pressure canner as the one way to process these vegetables, because it is the only practical method of destroying certain resistant spoilage bacteria in a reasonable length of time.

If the vegetables are not properly processed, bacteria that may be present are likely to develop and make the food spoil. If botulinus bacteria are there, they may cause a kind of spoilage that is very dangerous to health.

Note to Extension Editor: The following paragraph should be rewritten to fit local conditions.

Because the gage of a steam-pressure canner is the only guide to the temperature inside, it is important that it register correctly. In some States, home demonstration agents with the Extension Service help home canners to test their pressure gages -- by checking them with a master gage. Where this service is not available another way is to send the top of the canner back to the factory.

This checking -- although it is a little extra bother -- is necessary from time to time. For it may mean the difference between a lot of sound canned food on the pantry shelf -- and spoiled vegetables that have to be thrown away.

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